

2017 Home Block Chardonnay



THE VINTAGE

The 2017 growing season saw significant winter rain since the start of the mid-aught draught years. Pinot Noir was fermented whole berry for the first time. The Pinots were fruitier and fresher than ever with this fermentation style.

VINTAGE: 2017

PICK DATE: 9/12/2017

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 14.6%

PRODUCTION: 114 CASES

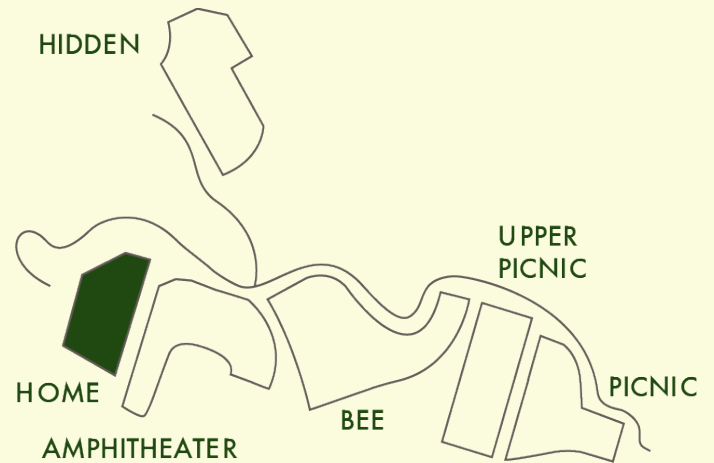
CLONE: CLONE 4, OWN ROOTED

DATE PLANTED: 1981

FERMENTATION: IN BARREL, PARTIAL MLF

ÉLEVAGE: 22.7% NEW FRENCH OAK, 10 MO

WINEMAKER: SHALINI SEKHAR



THE WINEMAKING

Fruit is picked at first light to optimize acidity and flavor profile. After field-sorting, the fruit is whole cluster pressed, and the juice settled for 24 hours before racking to barrel to be fermented. During the cellaring months the wine is monitored with minimal intervention to allow its natural terroir to shine. After 10 months of barrel aging sur lie, the wines are bottled without filtration to capture the delicate flavors and aromas unique to each block.

THE ÉLEVAGE

2017 Home Block was fermented and aged in barrel. These barrels came from the French cooperages François Frères and Louis Latour. 1 of 3 barrels was new oak.

AWARDS & ACCOLADES

93 pts, *Wine Advocate*
93 pts, *Purely Domestic Wine Report*

Home Block



AVA: SANTA CRUZ MOUNTAINS

CLONE: CLONE 4

ROOTSTOCK: OWN ROOTED

PLANTING DATE: 1982

ACRES: 1.4

VINE COUNT: 755

ELEVATION: 840 TO 805 FT

DIRECTIONAL PLACEMENT: EAST-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS

ABOUT HOME BLOCK

Home Block is one of three historic chardonnay blocks at Spring Ridge Vineyard. It is the highest elevated block, spanning between 840 to 805 feet above sea level. Planted in 1981, Home Block was the first vineyard block established at Spring Ridge Vineyard. Home Block was named 'Home' as it is planted next to the original dwelling on the Neely estate (1912). This home still stands today, and serves as the main residence for Neely's current proprietors.

Home Block consists of a soil blend of 27% sand, 48% silt, and 25% clay.

ABOUT SPRING RIDGE VINEYARD

Spring Ridge Vineyard sits on an east-facing ridge in the Santa Cruz mountains. The ridge ascends from 500 to 1700 feet above sea level. The maritime climate of the San Francisco Bay offers cool, crisp mornings and warm, sunny afternoons creating perfect conditions for growing chardonnay and pinot noir. The soil at Spring Ridge Vineyard consists of sedimentary rock, 1 to 3 million years old, at a shallow and mid level depth, perfect for the expression of our grapes. We strive to protect and nurture the entire ecological community of Spring Ridge Vineyard, and are dedicated to stewarding and replenishing

